

# Spróchniała Oberża - Historical Wheat Ale

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **29**
- SRM **3.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Spelt Malt	4 kg (100%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	50 g	50 min	4 %
Aroma (end of boil)	Lomik	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Drożdże z piwnic krakowskich (BIOWAR)	Ale	Slant	350 ml	Biowar

## Notes

- Fermentacja:  
Burzliwa (6-7 dni w 16 st. C)  
Cicha (8-9 dni w 16 st. C)

Butelkowanie:  
Syrop cukrowy na refermentację (100 g cukru w 400 ml wody)

Dojrzwianie piwa:  
3 tygodnie w temperaturze 16-17st. C.

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